

Ben Lee





### The Ching Ming Festival Mural

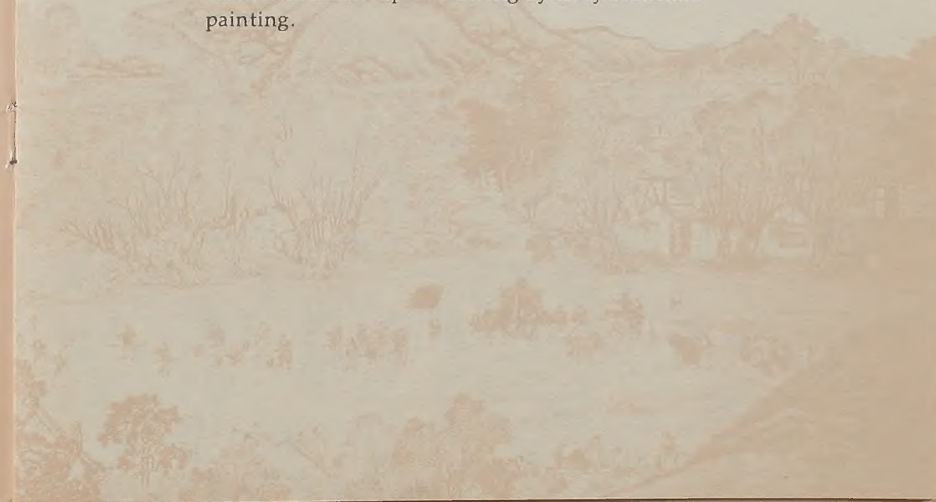
We commissioned 12 Hong Kong artists to accurately recreate a Chinese scene depicted on a 16th Century scroll of the Ching Ming Festival.

Thirty-eight panels each measuring 45 inches by six feet, 150 feet in all, are prominently and proudly displayed in our restaurant, and printed partially in this menu.

Artists in China depict other paintings dozens of times. It is not considered copying, it is a time-honoured way of mastering their craft.

On closer observation you will no doubt notice the mural is not painted on paper, or canvas, rather on exotic silk wallpaper.

In this version, the brush is deftly handled; the bridges, houses and figures are all precisely painted. An excellent example of Ch'ing dynasty academic painting.





# Appetizers

Ben Lee Platter	For two persons	7.50
Served with chafing pot and table burner. Consists of Bo Bo, Meat Rangoon, Jamaki, Fried Shrimp, B.B.Q. Ribs and Bora Maki.		
Fried Wonton		1.75
Fried to a crisp brown, served with sweet and sour sauce.		
Egg Rolls		1.85
Diced shrimp, roast pork and fresh vegetables.		
Chicken Wings		2.25
Tender chicken wings fried to a golden brown.		
Jamaki		2.25
Spiced chicken livers and water chestnuts in bacon.		
Bo Bo		2.40
Spiced meatballs with a touch of garlic.		
Meat Rangoon		2.40
Pate stuffed with tulbits of shrimp and vegetables. Served with sweet and sour sauce.		
Bora Maki		2.45
Tenderloin of beef basted with ginger, garlic and sugar. Barbecued and served on a miniature spear.		
Chicken Drums		2.45
Tender chicken wings served with sweet and sour sauce.		
Garlic Ribs		3.10
Tender spare ribs sautee with garlic and sugar.		
Barbecued Pork		3.20
Thin tenderloin of pork.		
Barbecued Ribs		3.75
Fresh back ribs in a special sauce fresh from our barbecue pit.		
Fried Shrimp		4.25
Fried in peanut oil to a golden brown.		
Har Farr		4.25
Deep fried Shrimp Ball.		

# From the cold cup

Tomato Juice	.50	Avocado with Crab Meat	2.65
Fresh Fruit Cup	1.25	Fresh Shrimp Cocktail	3.75

# Soups

Consomme	1.00	Crab Meat with Winter Melon	1.35
With dried noodles and rice		With egg drop	
Long Bean Noodle (Vermicelli)	1.15	Bird's Nest	2.10
With tender chicken and egg drop		With tender chicken and egg drop	
Wonton	1.25	Shark Fin Soup	2.50
With barbecued pork		South Sea Shark's Fin and tender chicken with egg drop	

# Salads

Fresh Lettuce	.75	Fresh Watercress	.75
Green Goddess	.75	Fresh Fruit Salad Bowl	2.45
Sliced Tomato	.75	Chicken Salad Bowl	2.95

# Vegetables

Broccoli with Cream Sauce	1.15	Fried Fresh Snow Pea Pods	2.75
Fried Button Mushrooms	1.25	French Fried Potatoes	.95
Fried Bean Sprouts	1.25	Steamed Rice	.50
Asparagus with Cream Sauce	1.25	Fried Rice	.65
Mixed Chinese Vegetables	2.50		



From the charcoal pit

Lamb Chops .....	6.45
<i>Double thick French lamb chops with mint sauce.</i>	
Dover Sole .....	7.25
<i>Broiled fresh Dover sole.</i>	
New York Sirloin .....	9.25
<i>From choice beef loin.</i>	
Filet Mignon .....	10.25
<i>Cut of beef tenderloin.</i>	
Lobster Tails .....	11.95
<i>From choice lobster tails with butter and lemon.</i>	
Live Lobster .....	12.95
<i>From Nova Scotia. Chinese Style.</i>	
Surf and Turf .....	10.50
<i>A combination of tender filet mignon and lobster tail.</i>	

Above orders served with French fries or steamed rice.

Beef

Beef Canton .....	4.50
<i>Tender beef with sliced water chestnuts, bamboo shoots and vegetables.</i>	
Pepper Beef .....	4.75
<i>Sliced beef with green pepper, onion and garlic sauce.</i>	
Snow Pea Beef .....	5.50
<i>Sliced beef with water chestnuts and fresh pea pods.</i>	
Curry Beef .....	4.75
<i>Tender sliced beef with special curry sauce.</i>	
Filet Mignon Steak .....	6.25
<i>Tender filet mignon sautee with onion. Served with special sauce.</i>	
Beef Foo Young .....	3.75
<i>Thinly sliced beef with fresh vegetables in a brown sauce.</i>	



Specialties of the House

Lemon Chicken . . . . .	5.50
<i>Half boneless chicken dipped in water chestnut flour with lemon sauce.</i>	
Princess Chicken . . . . .	5.50
<i>Cubes of chicken, Chinese mushrooms, button mushrooms, water chestnuts, bamboo shoots and pea pods in oyster sauce.</i>	
War Sui Guy . . . . .	6.95
<i>Stuffed chicken with Chinese black mushrooms, shrimp, bamboo shoots, water chestnuts and Chinese sausage.</i>	
Minced Beef . . . . .	4.50
<i>Finely cut beef with snow peas, bamboo shoots and bean sprout.</i>	
Empress Beef . . . . .	4.75
<i>Tender beef with fresh mushrooms and onion in oyster sauce.</i>	
Steak Kew . . . . .	5.75
<i>Cubes of filet mignon with water chestnuts, bamboo shoots, black mushrooms and pea pods.</i>	

Happiness Pork . . . . .	4.75
<i>Sliced tenderloin of pork, mushrooms, bamboo shoots, water chestnuts and hot spice.</i>	
Sweet and Sour Pork . . . . .	4.75
<i>Cubes of tenderloin of pork deep fried in peanut oil. With green pepper, pineapple and sweet and sour sauce.</i>	
Tai Dop Voy . . . . .	5.50
<i>Sliced B.B.Q. pork with breast of chicken, fresh shrimp, bamboo shoots, water chestnuts, black mushrooms, pea pods, and fresh vegetables.</i>	
Stuffed Shrimp . . . . .	6.25
<i>Fresh shrimp stuffed and dipped in water chestnut flour and fried to a golden brown.</i>	
Lobster and Prawns . . . . .	7.95
<i>Lobster and shrimp with water chestnuts, bamboo shoots, mushrooms and pea pods.</i>	
Jasmine Shrimp and Crab Meat . . . . .	8.95
<i>King crab meat blended with fresh shrimp, water chestnuts and green onion. Cooked in a black bean and garlic sauce.</i>	



## Chicken

Chicken Foo Young . . . . .	3.75
<i>Cooked in the Far East style with sliced vegetables in a brown sauce.</i>	
Kun Bow Chicken . . . . .	4.50
<i>Diced chicken, bamboo shoots, water chestnuts, mushrooms, green pepper and hot pepper.</i>	
Chicken Canton . . . . .	4.50
<i>Sliced chicken prepared with bean sprouts and garden fresh vegetables.</i>	
Almond Chicken . . . . .	4.50
<i>Diced chicken, water chestnuts, bamboo shoots, mushrooms, and fresh vegetables.</i>	
Tahiti Chicken . . . . .	4.50
<i>Cubes of chicken dipped in batter and deep fried. Served with sweet and sour sauce and pineapple.</i>	
Mixed Meat Chow Mein . . . . .	4.75
<i>Pan fried brown egg noodle sautee with bean sprouts, bamboo shoots, mushrooms and water chestnuts.</i>	
Chow Guy Pan . . . . .	5.50
<i>Slices of chicken sautee with Chinese black mushrooms and choice vegetables.</i>	
Chicken Livers . . . . .	4.75
<i>Chicken livers with onions, button mushrooms in oyster sauce.</i>	
Snow Pea Chicken . . . . .	5.50
<i>Sliced chicken with pea pods and water chestnuts.</i>	

## Pork

Pork Canton . . . . .	4.50
<i>Sliced pork with Chinese mushrooms, vegetables and pea pods.</i>	
Kun Bow Pork . . . . .	4.50
<i>Tender roast pork, diced water chestnuts, bamboo shoots, green pepper and hot pepper.</i>	
Sweet and Sour Ribs . . . . .	4.50
<i>Tender spare ribs in egg batter, green pepper and pineapple. Served in a sweet and sour sauce.</i>	
Snow Pea Pork . . . . .	5.50
<i>Sliced pork with fresh pea pods and water chestnuts.</i>	

## Duck

Pressed Duck . . . . .	4.75
<i>Crisp boneless duck, topped with plum sauce and crisped almond, Peking style.</i>	
Peninsula Duck . . . . .	5.25
<i>Pressed boneless duck with fresh vegetables and Chinese mushrooms in a special sauce.</i>	



## Seafood

Diced Shrimp .....	4.75
<i>Diced fresh shrimp, bamboo shoots, mushrooms, water chestnuts and fresh vegetables.</i>	
Kun Bow Shrimp .....	5.25
<i>Diced shrimp, bamboo shoots, mushrooms, green pepper, and water chestnuts with hot pepper sauce.</i>	
Sweet and Sour Shrimp .....	5.75
<i>Fresh breaded shrimp with green pepper and pineapple with sweet and sour sauce.</i>	
Shrimp See Jup .....	5.95
<i>Fresh shrimp with black bean and green onion, blended in egg sauce.</i>	
Curry Shrimp .....	6.95
<i>Fresh shrimp in a delicate curry sauce.</i>	
Crystal Shrimp .....	6.95
<i>Selected fresh shrimp done in fashionable manner.</i>	
Steamed Dover Sole .....	7.25
<i>Chinese spice, black bean sauce.</i>	
Empress Lobster .....	8.75
<i>Lobster tail sautee with black bean and egg sauce.</i>	
Live Lobster Cantonese Style .....	12.95
<i>Live lobster cut in small pieces with shell. Cooked with egg and black bean sauce.</i>	

## Desserts

Ice Cream or Sherbet .....	.90
Fried Banana .....	.90
Snow Ball .....	1.15
Fresh Melon .....	1.10
Kona Ice Cream .....	1.15
Fresh Pineapple (Half) .....	1.50
Strawberries with Whipped Cream .....	1.75
Fresh Fruit .....	1.40
Lichee Nuts (Preserved) .....	2.50



# Menus for families and parties

## For Parties of Two or More

Appetizers	Egg Roll	Bo Bo
Soup	Wonton	
Entrees	Shrimp See Jup Beef Canton	Tahiti Chicken
8.75 Per Person		

## For Parties of Four or More

Appetizers	Bora Maki B.B.Q. Ribs	Bo Bo
Soup	Wonton	
Entrees	Shrimp See Jup Beef Canton	Sweet and Sour Ribs Pressed Duck
9.75 Per Person		

## For Parties of Four or More

Appetizers	Bora Maki B.B.Q. Ribs	Egg Roll Meat Rangoon
Soup	Bird's Nest	
Entrees	Shrimp See Jup Empress Beef	Pressed Duck Tahiti Chicken
11.75 Per Person		

All above dinners served with Fried or Steamed Rice, Fortune Cookies, Ice Cream and Coffee.

Dinners can be arranged for groups of any size. Please consult the Maitre'd.



